



STARTER

Soup of the day « return from the Condamine market »		30
Salads and herbs mixed with vegetables and black truffles		50 
Scottish smoked salmon, toasts		40
San Remo gamberoni with artichokes		72
Scallops with radicchio cooked in the open fireplace, winter herbs		68
Caviar « Hôtel de Paris selection », blinis	50 gr.	260
Duck foie gras from the Landes, grilled country bread		44
Culatello di Zibello « Spigaroli »		44

PASTA

	1/2	
Potatoes ravioli with black truffles	40	60
Black truffles risotto	40	60
Pasta casarecce with artichokes	38	38 

IN THE FIREPLACE

Locally caught fish, as we like it on the Riviera 2/3 pers.	100 gr.	15
John Dory fish, lemon from Menton and capers		68
Grilled duck Foie Gras, winter fruits and vegetables, reduced Porto		62
Free-range spring chicken, aromatic herbs		46
Duckling from Challans, gravy		62
Préalpes du Sud rack of lamb with savory		62
Piece of beef with black peppers		62
Aberdeen Angus beef, béarnaise sauce 2 pers.	62 p.p.	

THE HUNT

Venison, polenta, pear Martin Sec and persimmon, pepper sauce		75
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SIDE DISH

Potatoes [purée, French fries, souffléed]		12
Vegetables [grilled, mixed, spinach leaves or green beans]		

MENU TRADITION

Duck foie gras, nuts and grapes bread

Scallops with radicchio cooked in the open fireplace, winter herbs

Venison, polenta, pear Martin Sec and persimmon, pepper sauce

Your choice of soufflé

135

CHEESE

Fresh and matured cheese, mixed herbs 18

SOUFFLÉ [à la carte since the opening] 21

Grand Marnier

Chocolate from Alain Ducasse Manufacture in Paris

Berries

Hazelnuts from Piedmont

Mandarin

SWEET

Chocolate and bergamot dessert 21

Cheesecake, berries and red fruits 21

Caramel/coffee « cigar » 21

Seasonal ice cream and sorbet 18

Iced meringue mango/passion fruit 21 

FRESH FRUIT [served with fresh cream cheese or ice cream/sorbet]

Berries from the Côte d'Azur 24

Pineapple 20

Mango 24

Net prices in euro, taxes and service included